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## PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Center and its contractors for the period October 1982 through September 1983. The arrangement is by organizational elements.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) Defense Technical Information Center, Cameron Station, Alexandria, Virginia 22314, or (2) the National Technical Information Service, Springfield, Virginia 22161. The "AD" number should be cited when ordering copies of reports.

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OFFICE OF THE COMMANDER

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